



BREAKFAST *Options*



**EMBASSY
SUITES**
by Hilton™

BREAKFAST BUFFETS

All Breakfast Buffets Include Orange, Grapefruit, Cranberry and Apple Juices, Assorted Teas, Freshly Brewed Regular and Decaffeinated Coffee. Price per Person Based on 90 Minutes of Continuous Service.

EMBASSY BUFFET

Fresh Seasonal Sliced Fruits and Berries
Scramble Eggs
Smoked Bacon
Chef's Choice of Breakfast Potatoes
Assorted Freshly Baked Pastries

\$30 per Person

KICK START BUFFET

Freshly Scrambled Eggs
Choice of Bacon, Pork Sausage, Turkey Sausage OR Chicken Sausage
Fresh Seasonal Sliced Fruits and Berries
Yogurt with Granola
Low Fat Muffins

\$34 per Person

BRICKSTONES BUFFET

Fresh Seasonal Sliced Fruits and Berries
Kashi Cereal, Skim Milk, Cottage Cheese
Cubed Turkey or Ham, Hard Boiled Eggs and Protein Bars

\$30 per Person

FRENCHMAN BUFFET

Assorted Bagels with House Made Cream Cheese
Fresh Seasonal Sliced Fruits and Berries
Assorted Imported Cheeses
Assorted Coffee Cakes
Freshly Scrambled Eggs
Choose of Bacon, Pork Sausage, Turkey Sausage OR Chicken Sausage
Brioche French Toast
Maple Syrup and Whipped Butter

\$38 per Person

LIFE STYLE BUFFET

Freshly Baked Bagels and Cured Salmon
Plain and Herb Cream Cheese
Freshly Sliced Cucumbers, Radishes,
Hard Boiled Eggs, Red Onion, Capers, Dill
Whipped Butter and Lemon

\$38 per Person

THE VENUE CONTINENTAL

Fresh Seasonal Sliced Fruits and Berries
Yogurt with Assorted Toppings
Assorted Breakfast Pastries
Assorted Bagels with Cream Cheese

\$24 per Person

PLATED BREAKFAST

All Plated Breakfast Include Fresh Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
Plated Breakfast are Served with Freshly Baked Breads and Chef's Choice of Breakfast Potatoes.

EMBASSY BREAKFAST

Scrambled Eggs & Breakfast Potatoes
Choice of Bacon, Pork Sausage, Turkey Sausage OR Chicken Sausage
Fresh Assorted Fruit Plate
Freshly Baked Croissants

\$26.00 per Person

PEARL SUGAR BELGIAN WAFFLE

Choice of Bacon, Pork Sausage, Turkey Sausage
Fruit Compote
Whipped Butter
Bourbon Maple Syrup
Fresh Assorted Fruit Skewer

\$26.00 per Person

CHILAQUILES

Mexican Style Chilaquiles
with Green Chile Sauce
Fried Eggs
Grilled Chorizo
Flour or Corn Tortillas

\$28.00 per Person

STEAK AND EGGS

Tri Tip Angus Beef
Potatoes Hash
Choice of Poached Eggs or Scrambled Eggs,
Corn Tortillas

\$28.00 per Person

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

BREAKFAST ENHANCEMENTS

Enhancements are to be ordered in conjunction with plated or buffet breakfast and must be ordered for the full guarantee

ASSORTED GRANOLA BARS

\$4.00 Each

ASSORTED HOUSE BAKED PASTRIES

Including Croissants with Raspberry Butter

\$30.00 per Dozen

ASSORTED BAGLES

With Two Different of Cream Cheese and Butter

\$30.00 per Dozen

ASSORTED BREAKFAST BREADS

\$24.00 per Dozen

ASSORTED DONUTS

\$30.00 per Dozen

HARD BOILED EGGS

\$20.00 per Dozen

SLICED HAM OR TURKEY

\$6.00 per Person

OATMEAL WITH BROWN SUGAR, CRANBERRIES AND ALMONDS

\$6.00 per Person

SLICED SEASONAL FRUITS

\$4.00 per Person

YOGURT PARFAIT WITH FRESH FRUIT

House Made Granola – (3) Flavors (Honey Vanilla, Blueberry and Raspberry)

\$6 per Person

INDIVIDUAL JUICE BOTTLES

Orange, Apple, Grapefruit and Cranberry Juice

\$6.00 Each

BLINIS PLATTER

With Assorted Meats and Cheeses

\$12.00 per Person

OMELETTE STATION

Ham Bacon, Tomato, Mushroom, Spinach and Cheddar.

\$12.00 per Person

1 Attendant Required for Every 50 People. \$200.00 per Attendant

MID-MORNING AND AFTERNOON BREAKS

All Breaks Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas.
Price per Person Based on 60 Minutes of Continuous Service.

HALF DAY BEVERAGE BREAK

Freshly Brewed
Regular and
Decaffeinated Coffee,
Tea and Assorted
Soft Drinks

\$16.00 per Person

FULL DAY BEVERAGE BREAK

Freshly Brewed
Regular and
Decaffeinated Coffee,
Tea and Assorted
Soft Drinks

\$22.00 per Person

LOW CARB BREAK

Pita Triangles
Hummus
Seasonal Fruit
Vegetable Crudit  & Dip
Greek & Raspberry
Yogurt Cups

\$17 per Person

ENERGY BREAK

Power Bars
Kashi Bars
Granola Bars
Bananas
Almonds
Red Bull
Gatorade

\$17 per Person

DIPPERS DELIGHT BREAK

Tortilla Chips
Pretzel Bites
Pita Chips
Chili Queso
Warm Spinach
Artichoke Dip
Honey Mustard Dip

\$16 per Person

SWEET TOOTH BREAK

Assorted Cupcakes
&
Candy Bars

\$16 per Person

RIVERWALK BREAK

Fresh Fruit Skewers
Assorted Yogurt
Homemade Trail Mix

\$18.00 per Person

GAME DAY BREAK

Chicken Wings with
Homemade Buffalo Sauce
Mini Corn Dogs
with Brown Mustard
Homemade Chips
with Salsa

\$22.00 Per person
Add Assorted Beers
(\$5.00 Each)

HEALTHY BREAK

Fresh Lemonade
with Mint
Kettle Chips
Grilled Cheese Sandwich
with Tomato Compote

\$20.00 per Person

ALL DAY BREAK

BEVERAGES SERVED ALL DAY:

Regular & Decaf Coffee,
Assorted Hot Teas, Assorted Coke Products

CONTINENTAL BREAKFAST WITH ONE HOT ITEM:

Seasonal Fresh Fruit and Bananas
Assorted Breakfast Breads
Yogurt with Assorted Toppings
Assorted Fruit Juices

Select One Hot Item:

Individual Oatmeal with Assorted Toppings
Breakfast Sandwich or Burrito with Bacon
Breakfast Sandwich or Burrito with Sausage

MID-MORNING REFRESH:

Seasonal Fresh Fruit and Bananas

AFTERNOON REFRESH:

Choice of:

Fresh Baked Cookies
Assorted Dessert Bars
Freshly Made Brownies

Choice of:

House made Potato Chips with Ranch
Chef's Trail Mix
Chips & Salsa

\$49.00 Per person

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

A LA CARTE FOOD AND BEVERAGE

FRESHLY BREWED COFFEE

Regular and Decaffeinated

\$68.00 per Gallon

ASSORTED HOT TEAS

\$68.00 per Gallon

ASSORTED JUICES

Apple, Grapefruit and Cranberry Juice, and 2% Milk

\$6.00 Each

GRANOLA AND BREAKFAST BARS

\$4.00 Each

ENERGY AND POWER BARS

\$5.00 Each

ASSORTED COOKIES

\$32.00 per Dozen

FUDGE BROWNIES

\$32.00 per Dozen

SLICED SEASONAL FRUIT

\$7.00 per Person

ASSORTED WHOLE FRUIT

\$4.00 Each

ASSORTED COCA COLA SOFT DRINKS AND BOTTLED WATER

\$4.00 Each

ICED TEA

\$45.00 per Gallon

LEMONADE

\$45.00 per Gallon

BAGS OF TRAIL MIX

\$4.00 Each

BAGS OF ASSORTED NUTS

\$4.00 Each

ASSORTED BAGS OF CHIPS

\$4.00 Each

HUMMUS AND PITA CHIPS

\$7.00 per Person

ASSORTED CANDY BARS

\$4.00 Each

ASSORTED INDIVIDUAL YOGURTS

\$4.00 Each

VEGETABLE CRUDITÉ

With Two Dips

\$6.00 per Person

LUNCH

Options



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PLATED LUNCH ENTRÉES, COLD

All Plated Lunches Include: Choice of Chicken Noodle, Cream of Broccoli, Minestrone & Tomato Basil Soup or Embassy Salad, Freshly Baked Rolls with Butter, Assorted Petite Desserts. Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea or Lemonade

ROASTED BEET SALAD

Mesclun Greens, Roasted Beets, Feta Cheese, Candied Pecans, Fennel with Balsamic Glaze & Sherry Dressing

\$22 per Person

SALMON SALAD

Mixed greens, Cherry Tomatoes, Carrots, Mandarin Oranges & Grilled, Seared Salmon with Citrus Vinaigrette

\$25 per Person

GOURMET DELI SANDWICH

Choice of Pita, Rustic French Bread or Ciabatta
Black Forest Ham, House Roasted Turkey,
Pickle, Lettuce, Tomato, Onion, Swiss & Cheddar
Served with Mayonnaise & Dijon Mustard, Potato Salad & House Made Chips

\$24 per Person

PLATED LUNCH ENTRÉES, HOT

All Plated Lunches Include: Choice of Chicken Noodle, Cream of Broccoli, Minestrone & Tomato Basil Soup or Embassy Salad, Freshly Baked Rolls with Butter, Assorted Petite Desserts. Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea or Lemonade

PORK MEDALLION

With Cajun Cream sauce with Roasted Red Potatoes & Chef's Choice of Steamed Vegetables

\$28 per Person

TUSCAN CHICKEN PASTA

Pans seared Chicken Breast with Baby Spinach Over Angel Hair Pasta with a Garlic Cream Sauce

\$30 per Person

STRIP LOIN

Garlic Marinated Strip Loin with Peppercorn Demi-Glaze, Yukon Gold Mashed potatoes & Chef's Choice of Steamed Vegetables

\$35 per Person

NAPA VALLEY CHICKEN

Fresh, Seared Chicken Breast with Balsamic Glaze with Yukon Gold Mashed Potatoes & Chef's Choice Steamed Vegetables

\$32 per Person

PAN SEARED SALMON

Seared Salmon with Tomato Herb Broth, Wild Rice & Chef's Choice of Steamed Vegetables

\$ Market Price \$

JUMBO CHEESE RAVIOLI

With Sundried Tomatoes, Spinach & Goat Cheese in a Garlic Aioli Sauce

\$26 per Person
Add Protein: Chicken - \$4, Italian Sausage -\$6

Steaks are Served MEDIUM Unless Otherwise Noted. All Sauces are Gluten Free

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LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea or Lemonade
Price per Person Based on Ninety Minutes of Continuous Service for Groups of 25 or More.

GOURMET SALAD BUFFET

Mixed Greens, Chick Peas, Tomatoes, Cucumbers, Onions,
Parmesan Cheese, Pepperoncini, Hard Boiled Eggs,
Croutons, Bacon Bits, Grilled Corn
Choice of Dressing
Select One: Shrimp, Chicken, Turkey or Steak

\$34 per Person
Additional Protein: Add \$2 per Person

GOURMET DELI BUFFET

Assorted Breads
Kettle Chips
Salami, Turkey, Ham,
Herb Chicken Caprese,
Swiss Cheese & Cheddar Cheese, Potato Salad,
Relish Tray, Condiments
Chef's Choice of Dessert

\$30 per Person

MEXICAN FIESTA BUFFET

Tortilla Soup, Mexican Salad,
Tortilla Chips with House Made Salsa
Black Beans and Spanish Rice
Flour & Corn Tortillas
Chipotle Chicken and Cilantro Lime Steak
Shredded Lettuce, Tomatoes, Cheddar Cheese,
Jalapeño Peppers,
Sour Cream, and Cholula Hot sauce
Sopapillas & Flan

\$34 per Person

GOURMET PIZZA BUFFET

Minestrone Soup, Caesar Salad with Tomatoes,
Cucumbers, Parmesan cheese, Croutons
Pesto Chicken Pizza
Roasted Veggie Pizza
BBQ Chicken with Goat Cheese Pizza
Caprese with Fresh Tomatoes & Spinach Pizza
Tiramisu with Fresh Cream & Strawberries

\$32 per Person

TENNESSEE SMOKEHOUSE BUFFET

Soup du Jour
Embassy Salad
Cole Slaw
Bourbon Baked Beans
House Smoked Pulled Pork,
Chicken, Brisket
Brioche Buns with Relish Tray and Condiments
Bread Pudding with Bourbon Sauce

\$36 per Person

BOURBON STREET BUFFET

Chopped Salad
Chicken Gumbo
Cajun Rice & Red Beans
Andouille Sausage
Blackened Chicken
Mini Shrimp Po' Boy Sandwiches
Beignets with Raspberries, Chocolate & Vanilla Sauce

\$42 per Person

CHI-TOWN BUFFET

Soup du Jour, Chicago Chopped Salad
Italian Beef Sandwiches with Giardiniera, Sweet Peppers, Maxwell Street Polish Sausage with Grilled Onions
Assorted Cheesecake with Assorted Toppings

\$30 per Person

BOXED LUNCHES

Please select one option per 50 people.

BOXED LUNCH – CHOICE OF ONE SANDWICH

Turkey & Swiss, Shaved Ham & Swiss, Caprese
Herb Chicken & Swiss
Sandwiches on Brioche Bun with Shredded Lettuce, Tomato,
Pickle, Mayonnaise & Mustard
Bag of Chips, Eli's Cheesecake, and Soft Drink

\$24 per Person

BOXED LUNCH – CHOICE OF ONE SALAD

Chicken Caesar
Embassy Chopped Salad with Ham, Turkey, Cheddar Cheese,
Cucumbers and Tomatoes
Cutlery Included
Eli's Cheesecake and Soft Drink

\$24 per Person

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

DINNER *Options*



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PLATED DINNERS

All Plated Entrées include choice of Soup or Salad, Choice of Starch, Chef's Choice of Vegetable, & Choice of Dessert. Freshly Bakes Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

Please Choose ONE:		Please Choose ONE:	Please Choose ONE:
<u>SOUP</u>	<u>SALAD</u>	<u>STARCH</u>	<u>DESSERTS</u>
Chicken Noodle Cream of Broccoli Minestrone Tomato Basil	OR Embassy Salad Greek Salad Spinach Salad Caesar Salad	Yukon Mashed Potatoes Roasted Potatoes Wild Rice Rice Pilaf	Carrot Cake Flourless Chocolate Cake Chocolate Fudge Cake Cheesecake with Berry Glaze

ENTRÉES

PESTO CRUSTED CHICKEN

Pesto Crusted Chicken Breast, Roasted Plum tomato & Mozzarella Cheese in a Tomato Provencal sauce

\$38 per Person

STUFFED CHICKEN BREAST

Sundried Tomatoes & Mozzarella Cheese with a Chardonnay Cream Sauce

\$42 per Person

STUFFED PASTA

Spinach & Ricotta Stuffed Pasta with Garlic Cream & Mushrooms, Topped with Aged Parmesan Cheese

\$36 per Person

VEGETARIAN PASTA

Sundried Tomatoes, Artichokes and Garlic Broth Over Angel Hair Pasta

\$36 per Person

BAKED COD

Served with Lemon Dill Butter

\$38 per Person

CHILEAN SEA BASS

With Champagne Cream Sauce & Smoked Tomatoes

\$ Market Price \$

HERBED CHICKEN BREAST

Marinated Chicken Breast with Herb Butter

\$36 per Person

CHICKEN PICCATA

Lightly Seared Chicken Breast with White Wine Garlic Sauce

\$36 per Person

ENCRUSTED VEGETABLE RATAOUILLE PIE

Eggplant, Zucchini, Squash and Tomatoes

\$40 per Person

PAN-SEARED TILAPIA

With Tomato Ragu

\$36 per Person

GRILLED SALMON

Grilled Atlantic Salmon in Tomato Herb Sauce

\$42 per Person

NY STRIP

Grilled New York Strip with a Mushroom Demi-Glaze
*Served MEDIUM Unless Otherwise Noted

\$55 per Person

GRILLED FILET

*Served MEDIUM Unless Otherwise Noted

\$ Market Price \$

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DINNER BUFFETS

All Dinner Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Choice of Iced Tea or Lemonade.
Price per Person Based on Two Hours of Continuous Service.

ORIENTAL EXPRESS BUFFET

Egg Drop Soup, Orange Chicken
Sweet & Sour Shrimp
Beef & Broccoli
Vegetable Fried Rice, Oriental Noodle Salad
Sesame Seed Pea Pods
Fortune Cookies & Lemon Squares

\$45 per Person

FLAGSHIP HOT & COLD BUFFET

Soup du Jour, Mixed Greens, Potato Salad
Chicken Marsala with Wild Rice
Herb Crusted Pork Tenderloin with Potatoes
Chef's Choice Vegetables
Sliced Seasonal Fruit
Chef's Choice Dessert

\$47 per Person

ITALIAN BUFFET

Minestrone Soup, Caesar Salad
Mozzarella & Tomato Salad
Vegetable Lasagna, Chicken Parmesan, Italian Sausage
Herb Pasta, Marinera Sauce, Garlic Breadsticks
Tiramisu

\$50 per Person

DOWN HOME COUNTRY BUFFET

Soup du Jour, Pasta Salad
Fried Chicken, Sliced Beef Au Jus
Baked Beans, Corn Cobettes
Warm Bread Pudding with Caramel Sauce
Ice Cream

\$47 per Person

EXECUTIVE DINNER BUFFET

Strawberry Spinach Onion Salad with Citrus Dressing
Roasted Strip Loin
Salmon Medallions with Lemon Butter
Roasted Potatoes
Roasted Vegetables
Chef's Choice Dessert

\$62 per Person

SURF & TURF BUFFET

Soup du Jour
Caesar Salad, Caprese Salad
Sliced Beef, Jumbo Shrimp
Roasted Chicken & Roasted Potatoes
Chef's Choice of Vegetables
Assorted Cakes

\$75 per Person

ACTION STATIONS

Offered Solely as an Enhancement to your Reception with Individual Portions. Priced per Guest, for a MINIMUM of 25 Guests
*\$200 Chef's Fee: 1 Chef for Every 50 People

MAC & CHEESE STATION

Pasta, Cheese Sauce, Brisket, Chicken
and Pulled Pork

\$24 per Person

PASTA BAR

Cavatappi, Penne Pasta, Alfredo, Pomodoro, Pesto Sauces
Aged Parmesan and Romano Cheeses
Julienne Chicken and Shrimp, Italian Sausage, Spinach
Tomatoes, Mushrooms, Peppers and Onions
& Freshly Toasted Garlic Bread

\$20 per Person

QUESADILLA STATION

Select from the following:
Goat Cheese & Sundried Tomato,
Chicken or Steak
Served on Flour Tortillas with
Pepper Jack Cheese, Pico de Gallo, Fire Roasted Salad
Lime Sour Cream

Choice of 1 Quesadilla Type: \$15 per Person
Choice of 2 Quesadilla Types: \$18 per Person
Choice of 3 Quesadilla Types: \$21 per Person

CARVING STATIONS

*Serves 20 Guests. *Served with Condiments & Silver Dollar Rolls. *Uniformed Chef's Fee \$200

COUNTRY BAKED PIT HAM \$350
WHOLE ROASTED TURKEY BREAST \$250

ROASTED TENDERLOIN OF BEEF \$350
PRIME RIB \$350
GRILLED HERB SALMON \$325

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

Receptions



**EMBASSY
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1823 Arbiter Court | Naperville, IL 60563 | (630)799-5900

COLD HORS D'OEUVRES

Butler Passed. *50 Pieces per Order.

FRESH BASIL BRUSCHETTA

\$125 per Order

GREEN PEA BRUSCHETTA

\$125 per Order

GOAT CHEESE TRUFFLES

\$200 per Order

ANTIPASTO SKEWER

\$150 per Order

MELON & PROSCIUTTO

\$200 per Order

SEARED AHI POKE

\$250 per Order

ASSORTED FRESH SUSHI

- MARKET PRICE -

HOT HORS D'OEUVRES

Butler Passed. *50 Pieces per Order.

CHICKEN POTSTICKERS

\$125 per Order

GOAT CHEESE AND SUNDRIED TOMATO

\$125 per Order

LEMON GRASS CHICKEN SATAY

\$200 per Order

VEGETABLE SPRING ROLLS

\$125 per Order

PORK POTSTICKERS

\$125 per Order

ARTICHOKE BEIGNET

\$200 per Order

SPANIKOPITA

\$150 per Order

CANDIED APPLE PORK BELLY

\$150 per Order

HOUSE SMOKED PORK RIBS

\$250 per Order

PLATTERS

Portioned for 50 People

ROASTED VEGETABLE PLATTER

Chef's Selection Seasonal Vegetables, Bleu Cheese
& Herbed Ranch Dips

\$350 per Platter

CAPRESE SALAD PLATTER

Fresh Sliced Tomatoes, Sliced Mozzarella
& Balsamic Glaze

\$350 per Platter

FRESH SLICED FRUIT DISPLAY

Freshly Sliced Seasonal Fruits & Berries
with Triple Berry Yogurt Dip

\$350 per Platter

FRESH SHRIMP PLATTER

Display of Fresh Shrimp and Cocktail Sauce

-Market Price -

CRAB CLAWS

Display of Crab Claws and Butter

- Market Price -

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BEER & WINE PACKAGE

Juices & Soft Drinks, Miller Lite, Stella Artois, Corona, O'Doul's (N.A), Truly, High Noon
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & Sparkling Wine

\$ 17 per Person for TWO Hours
+ \$10 per Person for each Additional hour-

PREMIUM BAR PACKAGE

Juices
Soft Drinks
Bottled Water

Tito's Vodka
Bombay Sapphire Gin
Jack Daniel's Tennessee Whiskey
Bacardi Silver Rum
Bulleit Bourbon
Patron Silver Tequila
Dewar's Scotch
Amaretto
Peach Schnapps

Premium Bar BEERS

Miller Lite
Stella Artois
Corona
O'Doul's (N.A)
Truly
High Noon

Premium Bar WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Sparkling Wine

Please choose ONE Red and ONE White or Sparkling for your guests

\$30 per Person for TWO Hours
+ \$10 per Person for each additional hour

TOP SHELF BAR PACKAGE

Juice
Soft Drinks
Bottled Water

Grey Goose Vodka
Tanqueray Gin
Captain Morgan Rum
Bulleit Bourbon
Jack Daniel's Tennessee Whiskey
Johnny Walker Black Label Scotch
Casamigos Tequila
Amaretto
Peach Schnapps

Top Shelf Bar BEERS

Miller Lite
Stella Artois
Corona
O'Doul's (N.A)
Truly
High Noon

Top Shelf WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Sparkling Wine

\$40 per Person for TWO Hours
+ \$10 per Person for each additional hour

All Beverage Packages will be charged for the total guest count.

\$10 per person for all guests age 20 and under for the first two hours, \$5 per person for each additional hour.

Embassy Suites will provide one bartender per 75 guests. A fee of \$150.00++ will be charged for each bartender provided.

FIVE Hours bar service MAXIMUM.

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

SPECIALTY WINES

Available upon request and must be ordered in advance.

Additional charges may apply. Each bottle of wine serves approximately 5 glasses.

Upgraded wines orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

SIGNATURE DRINKS

Available upon request and must be ordered in advance.

Additional charges may apply. Signature drink orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

CASH / HOSTED BAR

Each bar will have Soft Drinks, Bottled Water & Juices available for purchase.

Hosted Bar Pricing based on Consumption. MAXIMUM of FIVE Hours

PREMIUM BRANDS

Beefeater Gin	\$9 / \$7
Bacardi Rum	\$9 / \$7
Dewar's Scotch	\$9 / \$7
Corazon Silver Tequila	\$9 / \$7
Christian Brothers Brandy	\$9 / \$7
Canadian Club Whiskey	\$11 / \$9
Jack Daniels Tennessee Whiskey	\$11 / \$9
Jim Beam Kentucky Bourbon	\$11 / \$7
Grey Goose Vodka	\$11 / \$9

TOP SHELF BRANDS

Captain Morgan Spiced Rum	\$11 / \$9
Tito's Vodka	\$12 / \$10
Tanqueray Gin	\$12 / \$10
Bulleit Bourbon	\$12 / \$10
Patron Silver Tequila	\$12 / \$10
Basil Hayden Bourbon	\$12 / \$10
Glen Levitt 12yr Scotch	\$13 / \$11
Macallen 12yr Scotch	\$13 / \$11
Crown Royal Canadian Whiskey	\$13 / \$11
Johnnie Walker Black Label Scotch	\$13 / \$11
Remy Martin VSOP Cognac	\$13 / \$11

BEER SELECTION

Miller Lite | Stella Artois | Corona | O'Doul's (N.A)

\$7 / \$5 Each

High Noon | Truly

\$8 / \$6 Each

WINE SELECTION

Chardonnay | Pinot Grigio | Cabernet Sauvignon | White Zinfandel | Merlot | Sparkling Wine

\$9 / \$7 per Glass

UPGRADED WINE SELECTION

Kim Crawford, Josh and Ruffino Brands

\$11 / \$9 per Glass

SOFT DRINKS

Soda | Juice | Bottled Water

\$6 / \$4 per Glass

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